

# Home on the Range

## Final Recipe Entries Wrap Up June Dairy Month

### CINNAMON ROLLS

- 3 cups scalding milk
- 1 cup butter
- 1 cup brown sugar
- 4 beaten eggs
- 2 teaspoon salt
- 3 tablespoons yeast
- 1 cup warm water
- 10½ cups flour

To scalding milk, add butter, sugar, eggs and salt. Cool to lukewarm. Dissolve yeast in warm water, add to other mixture, and add flour. Let rise and work down. Let rise and roll out, sprinkling cinnamon and sugar on. Nuts or raisins may also be added. Let rise a bit. Bake at 325 degrees until lightly brown, approximately 20 minutes.

Frost with your favorite icing. Yummy.

Rhoda Slabaugh  
Oakland, Md.

### DELICIOUS MOST UNUSUAL APPLE PIE

- 1 cup unsifted flour
- 1 teaspoon baking powder
- ¼ cup sugar
- Pinch of salt
- ½ cup of butter
- 1 egg, beaten
- 5 sliced apples
- ½ cup brown sugar, divided
- ½ teaspoon cinnamon
- Whipped cream topping or ice cream

Mix together flour, baking powder, sugar and salt. Add butter and egg. Mix with fork (will be thick like paste). Put apples in square baking dish. Add a little brown sugar. Put big spoonfuls of mixture over apples. Sprinkle with brown sugar and cinnamon. Bake at 325 degrees for 40 minutes or until dough is brown. Serve with whipped cream topping or ice cream.

We live on a farm in Lancaster County. We have four girls, Ruth Ann, Lisa, Rosene, and Mary Jane. Their ages range from 10 months to 6 years.

This recipe comes in handy for us, since we have a lot of apple trees. I enjoy trying new recipes in Lancaster Farming.

Elva Zimmerman  
Ephrata

### DESSERT #1

- 2 eggs, separated
  - ½ cup sugar
  - ¾ cup milk
  - 1 package plain gelatin
  - ½ cup cold water
  - 1 cup whipping cream
  - 1 teaspoon vanilla
- Soak gelatin in cold water. Meanwhile beat egg yolks and add sugar and milk. Cook in heavy sauce pan until slightly thickened. Pour over gelatin mixture and stir until smooth. Cool until slightly thickened.

Beat egg whites until stiff, whip cream. Then mix everything together including vanilla. Pour into individual cups or 9x13-inch container. Chill until set. Then prepare layer two.

- ¼ cup milk
- 3 eggs, separated
- ½ cup sugar
- 3 ounce strawberry Jell-O
- ¼ cup whipping cream

Beat egg yolks and add sugar. Stir in milk. Bring mixture to a boil. Remove from heat and stir in Jell-O. Chill until partially set. Beat egg whites and whip cream. Mix all together and pour over layer one.

*It's especially pretty when garnished with fresh strawberries. We like this for a light summertime treat. We are dairy farmers that really enjoy our own products. Lancaster Farming is enjoyed at our house because there's something of interest for everyone. I really like trying new recipes, so I am looking forward to the June issues.*

Ellen Martin  
Hagerstown, Md.

### CARAMEL FRENCH TOAST (BAKED)

- 1 cup brown sugar
- 6 tablespoons butter
- 3 tablespoons light corn syrup
- 15-18 slices of bread (fresh or stale)
- 6 eggs
- 2 cups milk
- ½ teaspoon vanilla

In a saucepan over low heat, combine brown sugar, butter and light corn syrup. Bring to a boil for one minute, then pour into a 9x13 pan. Layer bread in three layers over caramel mixture. Beat together eggs, milk and vanilla until combined. Pour over bread. Cover and refrigerate overnight. Bake at 325 degrees for 45 minutes. Serve on platter.

*This baked French toast is really good and a great breakfast for overnight guests as you prepare it the evening before.*

Michelle Good  
Beavertown

### CREAM CHEESE POTATO SOUP

- 2 cups potatoes, diced
  - ½ cup carrots, diced
  - ½ cup celery, chopped
  - 1 tablespoon butter
  - ½ teaspoon salt
  - ¼ teaspoon pepper
- Place vegetables in a kettle and cook until tender. Mix together and stir well, 2 cups milk, 8-ounces cream cheese, softened, and ¼ teaspoon garlic salt.

Drain vegetables before adding cream cheese mixture. Heat thoroughly.

*We live on a dairy farm and*



Lancaster County Dairy Princess Alternate Heather Brubaker is surrounded by her sisters, Crystal, left, and Candice, who also help with dairy promotion.

*enjoy the family life it provides. I enjoy this June dairy month section and always look for new, simple recipes to serve my growing family. We have four children, Nevin, 4½-years-old, Ruth Elaine, 3½-years-old, John Jay, 19-months-old, and Clair 4½-months old.*

Elaine Nolt  
Shippensburg

### NUT TASSIES

- 8-ounces cream cheese
  - 1 cup butter
  - 2 cups flour
- Mix dough together by hand. Press dough into mini cupcake pans by rolling into little balls in the palm of your hand first.

- Filling:
- 1½ cup nuts, crushed
  - 1½ cup brown sugar, light
  - 2 eggs
  - 2 tablespoons butter
  - 2 tablespoons vanilla
  - ¼ teaspoon salt

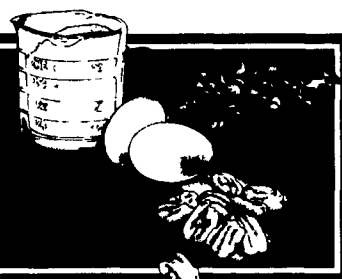
Mix all filling ingredients by hand. Fill each cup with ¼ teaspoon of filling, then bake.

Bake at 400 degrees in small mini cupcake holder pans for 12 minutes. Makes approximately 60.

*My family includes my husband Kevin, and sons Scott, 18, and Kyle, 15. My husband does part-time farming on the side, besides working a full-time job. We raise cows, chickens, pigs, rabbits, plus making hay and corn to feed the animals.*

*Our youngest son, Kyle, is physically handicapped because of Cerebral Palsy. We have invited two classes from*

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### DELICIOUS CUSTARD

- ½ cup cornstarch
- 1 teaspoon salt
- ⅓ cup sugar
- 4 cups milk
- 4 tablespoons butter
- 4 egg yolks, beaten
- 2 teaspoons vanilla
- 1 pint heavy whipping cream
- ½ cup sugar
- 1½ teaspoons vanilla

Slowly pour milk to cornstarch, salt, and sugar in heavy saucepan. Add 4 tablespoons butter. Cook until thick and large bubbles break on surface, stirring constantly. Pour hot custard into four beaten egg yolks. Beat just until well blended with rotary beater. Return to saucepan and cook two more minutes. Remove from heat. Add 2 teaspoons vanilla. Pour into glass bowl and cover tightly with plastic wrap placed directly on hot custard so it won't form a skin. Cool completely. Beat cream, sugar, and vanilla. Set aside. Whip cooled custard until creamy and smooth. Add whipped topping to custard and blend. Refrigerate and serve. This is very versatile and can be served with fresh fruits, cakes, or pies.

*We are proud to have our three daughters, Heather, Crystal, and Candice help to represent the dairy industry in Lancaster County this year. These girls, along with their brother, Blake, represent the eighth generation on our farm, which includes 220 acres and 180 milking Holsteins, located outside Manheim.*

*This recipe is truly a family favorite shared by Lowell's mother, Virginia.*

Lowell and Deb Brubaker  
Hilltop-Heritage Holsteins



## Featured Recipe

Now that you have all these wonderful recipes clipped from the month-long of contest entries, use them.

However, if you are like some people, those recipes will unfortunately suffer a different fate. At least, according to this poem sent in by Esther Mae Sensenig, Narvon.

She writes, "I really enjoy the June issues of *Lancaster Farming* and clip and save all the recipes, but too often it goes like this poem:

### Gathering Recipes

*Gather ye recipes while ye may,  
Carefully, carefully tuck them away  
Store them in boxes, paste them in books  
Glamorous dishes of venturesome cooks.  
Clip them out, snip them out, fill up the files  
Tie them in bundles, and stack up the piles  
Handle them carefully, treat them with care  
For if you're like me, they'll lie buried there.  
Forever and forever until you clean house  
While you and your "meat and potatoes" spouse  
Will dine on old standbys you whip up instead  
From the old and the proven that you keep in your head!*

Here is a recipe from Esther Mae, who writes that it is "Super delicious!"

She adds, "One of my friends shared this recipe with me and it's simple and delicious."

Esther Mae and her husband, Ivan, have two children: Clayton Steve, 2, and Anna Mary, 3 months.

### COTTAGE CHEESE SALAD

- ½ cup milk
  - 1 pound marshmallows
  - 8-ounce package cream cheese
  - 1 can crushed pineapples
  - ½ cup chopped nuts
  - 12 ounces cottage cheese
  - 12 ounces whipped cream topping
- Melt marshmallows in milk and add cream cheese. Cool, add remaining ingredients. Mix all together.

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

### July

- 7 — Veal For Dinner
- 14 — Berry Recipes
- 21 — Summer Vegetable Ideas
- 28 — Peaches, Apricots & Summer Fruits